

*AMENDMENTS TO THE CLAIMS*

This listing of claims replaces all prior versions, and listings, of claims in the application.

1. (Previously Presented) Vegetable protein preparation, producible by extraction from the seeds with a solvent, comprising implementing the extraction in the presence of a lipase, the residual phospholipid content being  $\leq 0.4\%$ .
2. (Previously Presented) Protein preparation according to claim 1, wherein a pre-extraction and at least one protein extraction are implemented.
3. (Previously Presented) Protein preparation according to claim 1 wherein the lipase is added in excess during the protein extraction.
4. (Previously Presented) Protein preparation according to claim 1, wherein a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO<sub>2</sub>.
5. (Previously Presented) Protein preparation according to claim 4, wherein the organic solvent is selected from n-hexane and iso-hexane.
6. (Previously Presented) Protein preparation according to claim 1, wherein a neutralization and drying is effected after the last protein extraction.
7. (Previously Presented) Protein preparation according to claim 6, wherein the neutralized protein preparation was subjected to a thermal treatment prior to drying.
8. (Previously Presented) Protein preparation according to claim 1, wherein the lipases are selected from glycerol esterhydrolases, triacylglycerol-lipases, triglyceride-lipases, triglycerolacyl hydrolases (EC3.1.1.3).
9. (Previously Presented) Protein preparation according to claim 1, wherein the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.
10. (Previously Presented) Protein preparation according to claim 9, wherein the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.

11. (Currently Amended) ~~Use of A method of administering the protein preparation according to~~ of claim 1 in the food and animal feed industry to an animal.

12. (Previously Presented) Method for producing a vegetable protein preparation by extraction from the seeds with a solvent, wherein the extraction is implemented in the presence of a lipase.

13. (Previously Presented) Method according to claim 12, wherein a pre-extraction and at least one protein extraction are implemented.

14. (Previously Presented) Method according to claim 12 wherein the lipase is added in excess during the protein extraction.

15. (Previously Presented) Method according to claim 12, wherein a deoiling is implemented prior to the protein extraction by pressing and/or extraction with an organic solvent or CO<sub>2</sub>.

16. (Previously Presented) Method according to claim 15, wherein the organic solvent is selected from n-hexane and iso-hexane.

17. (Previously Presented) Method according to claim 12, wherein a neutralization and drying is effected after the last protein extraction.

18. (Previously Presented) Method according to claim 17, wherein the neutralized protein preparation was subjected to a thermal treatment prior to drying.

19. (Previously Presented) Method according to claim 12, wherein the lipases are selected from glycerol esterhydrolases, triacylglycerol-lipases, triglyceride-lipases, triacylglycerol-acyl hydrolases (EC3.1.1.3).

20. (Previously Presented) Method according to claim 12, wherein the proteins are selected from protein- and oleaginous seeds, cereals and leaf proteins.

21. (Previously Presented) Method according to claim 20, wherein the proteins are selected from soya, rape, lupin, mustard, flax, coconut, sesame, sunflower, groundnut, cotton, rye, wheat, maize, rice and alfalfa.